



TRAINING PROGRAM	MARCH
Basic Food Hygiene	1 <sup>st</sup> , 7 <sup>th</sup> , 8 <sup>th</sup> , 14 <sup>th</sup> , 15 <sup>th</sup> , 21 <sup>st</sup> , 22 <sup>nd</sup> , 28 <sup>th</sup> & 29 <sup>th</sup>
PIC Level 2	2 <sup>nd</sup> - 3 <sup>rd</sup>
PIC Level 3	9 <sup>th</sup> - 11 <sup>th</sup>
Foodborne Illness Investigation	23 <sup>rd</sup> - 24 <sup>th</sup>
First Aid	4 <sup>th</sup>
CPR/AED	19 <sup>th</sup>
Level 4 in HACCP	22 <sup>nd</sup> - 26 <sup>th</sup>
Level 4 Food Safety	15 <sup>th</sup> - 19 <sup>th</sup>
Level 3 in HACCP	2 <sup>nd</sup> - 4 <sup>th</sup>
HACCP internal audit	30 <sup>th</sup> - 31 <sup>st</sup>
Health & Safety Level 3	29 <sup>th</sup> - 31 <sup>st</sup>
Train the Trainer Course	9 <sup>th</sup> - 11 <sup>th</sup>
Risk Assessment	26 <sup>th</sup>
Legionella	25 <sup>th</sup>
Health & Safety Level 2	24 <sup>th</sup>

**For registration please send email to:**  
**info@pillsburyconsulting.com**

